

# Evening Menu

L'îlot Repère Gourmand Restaurant features delicious, creative and healthy dishes, all while immersing yourself in a warm, exciting and casual atmosphere.

## APPETIZERS

### Scotch Egg 16

Homemade sausage meat seasoned like chorizo, Jerusalem artichoke purée and pan-fried mushrooms

### Charcuterie Board 29

Tasting of 3 types of cold cuts of the moment, 2 varieties of Canadian cheese, condiments and croutons

### Black Pudding Croquette from the Turlo Farm 15

Homemade blood sausage with caramelized onions and smoked pork cheek, breaded in panko breadcrumbs, maple dijonnaise, onion pickles and parsley leaves

### Foie Gras au Torchon 22

On homemade gingerbread and tangy mashed apples

### Tuna Tataki 16

Burnt onion powder crust, carrot salad with Rasemotte ginger vinegar and tarragon, parsnip emulsion and walnut oil

### Îlot Salad 12

Mesclun lettuce, raw vegetable shavings, maple vinaigrette, caramelized pecans and cheese shavings

### Corn Velouté 9

Topping of spicy roasted crispy panko and fresh cream

### Grilled Octopus Salad 18

Roasted pepper and walnut purrée

## THE NEXT ONE

### Braised Lamb Shank 38

Baba Ganoush, candied fennel, Dukkah spices and cooking juice reduction

### Duck Breast 39

Cooked on the skin, mashed winter carrots, roasted vegetables and cherry gastric sauce

### Pork and Scallops Duo 46

Pork tenderloin cooked sous vide, steamed cabbage with bacon bits, celery puree, U12 scallops pan-fried in butter, maple and lemon sauce

### Prairie Elk Strip Loin 62

Tangy beet purée, grilled onions, roasted root vegetables and red wine sauce

### Root Vegetables Vol-au-Vent 29

Puff pastry, root vegetable ragout with cream and blackcurrant vinegar, vegetable chips

### Striped bass cooked on skin 44

Braised endives, pan-fried roasted carrots and green vegetables, gravy vinaigrette

### Suggestion from the team Market price

The highlight of the evening!

### Sharing Plate 55/pers.

Beef short rib slowly braised for 8 hours, pan-fried mushrooms, bacon bits and fresh herbs, root vegetable purée, vegetables and reduced braising jus. Accompanied by the Îlot salad and a few surprises from the chef!

*\* Available only on Friday and Saturday*

## STONE AND FIRE

### Lac-Beauport 25

Tomato sauce, bacon, red onions, maple syrup, goat cheese and mozzarella

### American 22

Brooklyn-style pepperoni, tomato sauce and mozzarella cheese

### Neapolitan 22

Our way: tomato sauce, nut-free basil pesto, Fior di latte cheese, basil leaves

### Golden White 25

White wine sauce, candied onions, braised ham, Louis d'Or cheese and one fresh egg

### Verde 25

Tomato sauce, roasted broccoli with cumin, mozzarella cheese, roasted shallots, goat cheese and fresh arugula